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Medical Services

Veterinary/Medical Wholesomeness Assurance Program for Fresh and Cultured Dairy Products and Frozen Desserts

Summary. This regulation on veterinary/medical wholesomeness assurance revises information previously published as Appendix A of DLAM 8200.1/AR 702-4A/NAVMATINST 4355.69A/AFR 74-15/MCO P4855.8, 15 November 1977. It establishes policy, specialized requirements, and standards for assuring wholesomeness of fresh and cultured dairy products and frozen desserts. This regulation has been revised to separate the wholesomeness and chemical aspects of the quality assurance program for fresh and cultured dairy products and frozen desserts. It authorizes the origin veterinary/medical authority to suspend deliveries of specifc items when they do not pass Government wholesomeness inspection. Suspension of deliveries by the veterinary/medical authority may be followed by suspension or termination of contracts by contracting officers when the Government inspection reveals the contractor to be unreliable in complying with wholesomeness requirements. This regulation replaces HSC Form 8 (Notification of Noncompliance of Fresh or Frozen Dairy Products) with DD Form 2386 (Notification of Noncompliance of Fresh, Cultured, or Frozen Dairy Products). It also replaces HSC Form 9 (Quality History for Fresh Dairy and Salad-Type Convenience Food Products) with DD Form 2385 (Quality History for Fresh, Cultured, or Frozen Dairy and Salad-Type Convenience Food Products).

Applicability. This regulation applies to the Active and Reserve Components of the Army, the Navy, the Air Force, and the U.S. Marine Corps. It applies to the inspection of fresh and cultured dairy products and frozen desserts purchased locally or centrally for the Armed Forces with appropriated or nonappropriated funds. It also applies to the inspection of civilian food establishments serving as sources of these products. This regulation applies to inspections made at the request of the U.S. Coast Guard under the Interservice Support Agreement. It also applies to inspections performed for other Federal agency programs when covered by a written support agreement and cited in the contract (such as Veterans Administration, Job Corps, and Indian Schools). This regulation impacts on the public and comes under the requirements of PL 96-511, Paperwork Reduction Act of 1980 and 5 CFR 1320, Controlling Paperwork Burdens on the Public. The burden on the public imposed by this regulation has been cleared by the Office of Management and Budget (OMB) under OMB number 0704-0188.

Impact on New Manning System. This regulation does not contain information that affects the New Manning System.

Internal control systems. This regulation is subject to the requirements of AR 11-2. It contains internal provisions but does not contain checklists for conducting internal control reviews. These checklists are being developed and will be published at a later date.

Supplementation. Supplementation of this regulation and establishment of forms other than DA forms are prohibited without prior approval from HQDA(DASG-VCP), 5111 Leesburg Pike, Falls Church, VA 22041-3258.

Interim changes. Interim changes to this regulation are not official unless they are authenticated by The Adjutant General. Users will destroy interim changes on their expiration dates unless sooner superseded or rescinded.

Suggested improvements. The proponent agency of this regulation is the Office of The Surgeon General, HQDA. Users are invited to send comments and suggested improvements on DA Form 2028 (Recommended Changes to Publications and Blank Forms) or related form directly to HQDA(DASG-VCP), 5111 Leesburg Pike, Falls Church, VA 22041-3258.

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*This regulation supersedes DLAM 8200.1/AR 702-4A/NAVMATINST 4355.69A/AFR 74-15/MCO P4855.8/Appendix A, 15 November 1977.

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Chapter 1
Introduction

1-1. Purpose

This regulation outlines concepts and policies and prescribes procedures and techniques for a wholesomeness assurance program essential to protecting the health of military personnel from foodborne illness. The program is designed to supplement existing Federal, State, and local programs at minimum cost by use of existing Department of Defense (DOD) inspection resources. To assure standardization and uniformity, the program will be administered by the U.S. Army Veterinary Service, as DOD executive agent for veterinary services, to meet the health concerns of the individual services and departments (DOD Directive 6015.5). In order to preclude the sale or use of potentially unwholesome products on military installations, the provisions of this regulation must be observed by all commanders and purchasing activities.

1-2. References

Required publications and prescribed and referenced forms are listed in appendix A.

1-3. Explanation of abbreviations and terms

Abbreviations and special terms used in this regulation are explained in the glossary.

1-4. Responsibilities

a. The Surgeon General, Department of the Army (DA), will—

(1) Prescribe standards for product wholesomeness and establishment sanitation.

(2) Develop uniform, efficient procedures to ensure contractor compliance with product wholesomeness requirements and establishment sanitation standards.

(3) Coordinate (1) and (2) above with the Surgeons General, Departments of the Air Force (DAF) and Navy (DN).

(4) Resolve interservice coordination problems that cannot be resolved at lower command levels.

b. The Commanding General, U.S. Army Health Services Command (CG, HSC), will—

(1) Ensure command implementation of the wholesomeness assurance program within each area of responsibility by the U.S. Army Veterinary Service personnel.

(2) Coordinate destination inspection and sampling of products with other commands and services, through medical staff channels.

(3) Ensure that purchasing activities provide appropriate origin and destination inspectors a copy of each contract or purchase order document. The document will cite each item to be supplied to the Armed Forces and the manufacturer thereof.

c. The commander of each Air Force major command (MAJCOM) will—

(1) Supervise inspection and sampling of products on delivery to Air Force installations within the command.

(2) Coordinate inspections per *b*(2) above.

(3) Ensure that the medical inspection personnel use these procedures to determine wholesomeness of products and acceptable sanitation of establishments.

(4) Assign medical inspection personnel to perform inspections according to this regulation.

(5) Ensure that purchasing activities provide appropriate origin and destination inspectors a copy of each contract or purchase order document citing each item to be supplied to the Armed Forces and the manufacturer thereof.

d. The Director of Veterinary Services, HSC, will—

(1) Administer the fresh and cultured dairy product and frozen dessert wholesomeness assurance program throughout the HSC area of responsibility.

(2) Coordinate with staff medical personnel of Air Force MAJCOM and Navy/Marine commands as necessary.

(3) Notify applicable personnel, or cause personnel to be notified when deliveries are suspended due to an imminent health hazard or failure of the source plant to maintain acceptable quality control (QC) or required plant sanitation. Notification will be through the subordinate U.S. Army medical center (MEDCEN), or U.S. Army Medical Department activity (MEDDAC) veterinary services to the applicable purchasing activities, contractor, and destination inspectors.

e. Veterinary/medical personnel will—

(1) Perform wholesomeness assurance inspections in accordance with procedures established in this regulation.

(2) Coordinate as necessary with other inspecting personnel to avoid duplication of effort or expenditure of resources.

(3) Execute those duties detailed in chapter 5 of this regulation.

f. Contractors supplying fresh and cultured dairy products and/or frozen desserts will—

(1) Comply with the plant sanitation provisions of AR 40-657/NAVSUPINST 4355.4/AFR 161-32/MCO P10110.31 and applicable military standards.

(2) Comply with the applicable provisions of title 21, Code of Federal Regulations (CFR) (21 CFR); sections 301-392, title 21, United States Code (21 USC 301-392) (The Federal Food, Drug, and Cosmetic Act); 15 USC 1451-1461 (Fair Packaging and Labeling Act); the USPHS Pasteurized Milk Ordinance (PMO) No. 229 as amended; applicable State laws and regulations; and this regulation.

(3) Perform or cause to be performed at contractor expense such laboratory tests as are necessary to assure compliance with product wholesomeness requirements specified in the PMO as amended, contractual documents, and this regulation. The results of such tests will be made available for review by the responsible origin inspector during normal operating hours.

(4) Have the plant management staff responsible for quality control or sanitation accompany the military inspector during quality assurance (QA) visits or sanitary inspections.

(5) Take immediate corrective action when advised of Government test or examination failures.

(6) Develop and maintain a degree of QC reliability which will allow the Government to minimize its wholesomeness assurance procedures.

(7) Reimburse the Government for all inspection costs incurred as a result of contractor failure to attain and maintain acceptable QC for product wholesomeness. The costs will include travel, per diem, shipping of samples, and other associated costs.

(8) Provide, in writing, code dates and marking code information to identify source of manufacture information to the applicable origin and destination inspectors prior to or concurrent with the first delivery and when there is any change in this information.

(9) Upon request by the origin inspector, provide a copy or request that a copy of each wholesomeness laboratory procedure performed in the numbered Interstate Milk Shippers List- (IMSL-), Federal-, and State-approved milk laboratories be forwarded to the origin inspector.

(10) In addition to being listed in the IMSL or Directory at the time of the contract award, maintain acceptable sanitary status throughout the term of the contract to avoid immediate suspension of deliveries by veterinary/medical authorities and subsequent contract suspension or termination by the contracting officer.

g. Purchasing and contracting personnel will—

(1) Cite this regulation in each contract or purchase order for fresh and cultured dairy products, and frozen desserts.

(2) Prior to the first delivery of products, provide appropriate origin and destination inspectors a copy of each contract or purchase order document citing each item to be supplied to the Armed Froces and the manufacturer thereof.

(3) Take necesary actions consistent with the purpose of this regulation.

(4) Assure award of contracts or purchase orders only to suppliers using sanitarily approved food establishments (such as IMSL- or Directory-listed) as sources for each item. The manufacturer of each item will be identified in the bid offering and may not be subsequently changed, without written approval by the contracting officer.

(5) Take necessary action when advised by veterinary/medical authority of the suspension of deliveries per *d*(3) above.

(6) Following notification by the medical activity of reinstatement, notify the contractor and origin inspector of the date that deliveries will resume.

(7) When appropriate and according to other applicable procurement regulations, cause the suspension or termination of contracts or purchase orders for contractor failure to comply with this regulation.

(8) Take necessary action to recover reimbursable inspection costs per *f*(7) above. It is the contracting officer's prerogative to assess costs according to contract terms, if any.

(9) When chemical testing, net weight/volume determination, and/or other inspections are required, coordinate procedures with the responsible origin inspector.

h. Medical testing laboratories will—

(1) Issue instructions for sampling, shipping, and testing of products.

(2) Coordinate and contract with other laboratories to perform procedures beyond their capability.

(3) Increase or decrease testing frequencies for adulterants. (See para 5-3.)

(4) Serve as laboratory consultants.

1-5. Coordination of wholesomeness assurance activities

The CG, HSC and the commander of each Air Force MAJCOM will coordinate as necessary to assure that inspection of products and establishments are performed as prescribed herein.

a. Commanders will direct this coordination through their respective veterinary/medical personnel. Matters which cannot be resolved between commands will be sent through medical channels to HQDA(DASG-VCP), 5111 Leesburg Pike, Falls Church, VA 22041-3258.

b. Origin inpsection responsibilities will be performed by U.S. Army Veterinary Service personnel. These personnel will coordinate closely with destination inspectors of all services to accomplish the purpose of this regulation and avoid duplication. Origin inspectors are authorized to coordinate directly with and submit product inspection requests directly to all destination inspectors involved.

c. Destination inspectors of all services are authorized to coordinate directly with and submit inspection reports to the origin inspector.

d. Liaison visits by U.S. Army Veterinary Service origin inspectors to any DOD installation are authorized to coordinate inspections.

1-6. Inspection guidance

Veterinary/medical personnel will perform inspections according to this regulation. Additional guidance may

be found in the following:

a. The terms of the purchase instrument.

b. The Grade A Pasteurized Milk Ordinance.

c. MIL-STD 1155.

d. Federal Acquisition Regulation (FAR).

e. DOD FAR Supplement.

f. 21 CFR (see para 1-4*f*(2)).

Chapter 2
Wholesomeness Standards

2-1. Approved sources

Purchasing activities of the Armed Forces will buy fresh and cultured dairy products and frozen desserts only from approved sources as prescribed in AR 40-657/NAVSUPINST 4355.4/AFR 161-32/MCO P10110.31. Products which cannot be identified as originating from an approved source will be rejected by the destination inspector without further inspection. IMSL-listed plants for aseptically processed and packaged milk and milk products must also maintain Food and Drug Administration (FDA) approval for processing and packaging low acid food products.

2-2. Vehicle sanitation

Delivery of fresh and cultured dairy products and frozen desserts will be in closed vehicles which are equipped to maintain required product temperature. The delivery vehicles will be maintained in a clean sanitary manner to preclude deterioration, contamination, or adulteration of products. Products which are not so delivered will be rejected by the destination inspector without further inspection. Products rejected for temperature noncomformance will not be sampled for laboratory testing for microbiological characteristics.

2-3. Labeling, packaging, packing, marking, coding, and age requirements

Products delivered to the Armed Forces will comply with the labeling, packaging, packing, marking, coding, and age requirements specified in the purchase documents and this regulation.

a. Commercial packaging, packing, labeling, and/or marking, as permitted by the purchase documents, shall be in compliance with—

(1) The applicable Federal regulations.

(2) The PMO.

(3) Good manufacturing practices.

b. Each product delivered will be marked or coded to identify the manufacturer. When coding is used, code information will be furnished in writing by the contract or to the origin and destination inspectors. The manufacturer of the each item will be as stated in the contract or purchase order unless modified by the contracting officer in writing.

c. Products delivered will be marked or coded in such a manner that the date of manufacture can be determind by the inspector. When code information is necessary to determine the date of manufacture, such information will be provided to the destination inspector per paragraph 1-4*f*(8).

d. Products will comply with the age of product requirements specified in the purchase document.

e. Products which have been picked up from military or nonmilitary customers, or rejected by a military activity, will not be redelivered to the military.

2-4. Product delivery temperature requirements

Temperature delivery requirements are as follows:

a. Fresh and cultured dairy products—chill items—32 degrees to 50 degrees Fahrenheit (°F) (0–10 degrees Celsius (°C)) (inclusive). Temperature readings are to be internal product temperatures. The products will not show any evidence of having been frozen.

b. Aseptically processed and packaged products. No specific delivery temperature requirements must be met for these products, unless otherwise specified in the contract technical data sheet.

c. Frozen desserts—0 °F (– 18 °C) or less. Temperature readings are to be internal product temperatures. The product will not show evidence of having been thawed.

2-5. Analytical requirements

Fresh and cultured dairy products and frozen desserts supplied to the military must not exceed the standards in table 2-1. Those limits apply for samples selected at origin or destination. The laboratory techniques and procedures used will be as specified or referenced in the PMO, as applicable. When these are not suitable or applicable for the product to be analyzed, the techniques and procedures used will be in substantial compliance with one of the following:

a. Standard Methods for the Examination of Dairy Products, American Public Health Association.

b. Official Methods of Analysis of the Association of Official Analytical Chemists.

c. Bacteriological Analytical Manual, Food and Drug Administration.

d. Current examination and test methods to detect adulterants, including pesticides, as recognized by the applicable Federal regulatory agency.

Table 2-1
Wholesomeness standards (See notes 1 and 2)

Product(s)	Standard plate count (SPC) (See notes 3&4)	Coliform count (See note 4)	Combined yeast and mold count (See note 4)
Grade A pasteurized milk and milk products	20,000 per Milliliter (ml)	10 per ml	
Cottage cheese		10 per gram	10 per gram
Cream, sour, cultured		10 per gram	10 per gram
Soft-serve milkshake and/or frozen dessert mix:			
vanilla flavor	50,000 per gram	10 per gram	
other flavors	50,000 per gram	20 per gram	
Yogurt and yogurt mix		10 per gram	10 per gram
Vanilla flavored ice cream, mellorine, mellorine types, ice milk, all sherbets and water ices	50,000 per gram	10 per gram	
Ice cream, ice milk, mellorine and mellorine types with chocolate, fruit, nuts, or other bulky flavors, and novelties	50,000 per gram	20 per gram	
Aseptically processed and packaged milk and milk products	0 per ml (See note 5)	0 per mil (See note 5)	0 per ml (See note 5)

Notes:
1. **Phosphatase as specified in the PMO.**
2. **Products shall be free of antibiotic or pesticide residues or below the action levels established for such residues by the applicable Federal regulatory agency. Antibiotic residue testing shall be by the method described in the PMO. Examinations and tests to detect adulterants, including pesticides, shall be conducted by methods recognized by the applicable Federal regulatory agency.**
3. **Not applicable to cultured products.**
4. **All counts are maximum allowed standards.**
5. **Nonconformance will be considered as an imminent health hazard.**

Chapter 3
Controls, Concepts, and Policies

3-1. Administrative controls

Centralized administrative control of the Government wholesomeness assurance program for fresh and cultured dairy products and frozen desserts is essential. Veterinary/medical food inspection activities of the Army and Air Force will assure uniform application of procedures as detailed in this regulation and AR 40-657/NAVSUPINST 4355.4/AFR 161-32/MCO P10110.31. This includes appropriate coordination with other military offices and State of Federal agencies. HQ, HSC will exercise control to assure a uniform program throughout its area of responsibility. Inspectors will advise Commander, HSC, ATTN: HSVS-F, Fort Sam Houston, TX 78234-6000, of problems in applying these procedures.

3-2. Concepts and policies

The basic concept of this program is to obtain an acceptable degree of product wholesomeness assurance by relying on a contractor's QC history with a minimum expenditure of Government resources. The minimum acceptable contractor's performance is given and a reduction in Government inspection procedures is used for contractors with an acceptable QC history. The following concepts and policies form the basis for the procedures specified in this regulation:

a. Objective. This program supplements civilian regulatory agency inspections with the goal of applying uniform standards to all contractors supplying fresh and cultured dairy products and frozen desserts to the military services.

b. Relationship of PMO to wholesomeness assurance procedures. The wholesomeness assurance procedures follow the general concepts of the PMO. Required tests, frequency of sampling, and wholesomeness standards will not be less than those prescribed in the PMO or purchase instrument.

c. Use of product test results. Results of product testing are often "after consumption" data. Because of this, results of both contractor and Government testing are primarily used to evaluate the contractor's ability to consistently produce products meeting wholesomeness requirements.

d. Standard inspection requirement. The contractor must comply with the standard inspection requirement of the contract. The Government desires to rely upon the contractor's QC system, but reserves the right to verify findings and notify the contractor when the system is considered unreliable.

e. Confidential status of contractor's methods and data. Government personnel will provide contractor QC or production data only to concerned military inspection personnel, purchasing agencies, and/or civilian Government regulatory agencies. Access to Government/Federal/State examination and test data will be limited to concerned Government personnel except that nonconforming test results will be provided to the contractor.

f. Use of 3-out-of-5 concept. The 3-out-of-5 concept is used to determine the minimum acceptable contractor's performance in complying with the standard inspection requirement of the contract. This procedure is applied separately to each microbiological characteristic evaluated. For example, a standard plate count which is over the limit will not be mixed with a coliform count which is over the limit. The procedure has certain advantages both to the contractor and to the Government. It is familiar to the dairy industry and is based upon the enforcement procedures of the PMO. It is consistent with State and local ordinances which have adopted the PMO. It is easy to apply, not only with the contractor's QC program, but also by the Government in its QA program. The procedure is applied to coliform, standard plate, and yeast and mold count results only. It does not apply to adulterants or imminent health hazard situations. It does not apply to aseptically processed and packaged milk and milk products. The steps in order to be followed in using the 3-out-of-5 procedure are shown below. (See table 3-1 for examples of 3-out-of-5 procedures.)

(1) Notice (1-out-of-4).
(2) Warning (2-out-of-4).
(3) Suspension (3-out-of-5) or termination.
(4) Reinstatement.

g. Reinstatement for suspended products. The origin inspector will inform the contractor as to which of the two options for reinstatement sampling is to be followed. (See para 5-6.) The option selected will be that which is in the best interests of the Government. Normally, option 1 will be the preferred procedure. Laboratory test results of samples taken prior to initiating the formal reinstatement sampling will not be used to determine or verify that the contractor has regained an acceptable wholesomeness QC.

Table 3-1
Examples of 3-out-of-5 procedures

Test results (SPC) (See note 1.)		Action required (See note 2a.)	
Plant A	Plant B	Plant A	Plant B
6,000	8,000	None	None
11,000	5,000	None	None
22,000	14,000	(See note 2b.)	None
28,000	—	(See note 2c.)	None
9,000	*21,000*	None	(See note 2b.)
50,000	*25,000*	(See note 2d.)	(See note 2c.)
3,000	12,000	(See note 2e.)	None
5,000	*40,000*	None	(See note 2d.)
21,000	4,000	(See note 2b.)	(See note 2e.)
2,000	5,000	(See note 2f.)	None
5,000	3,000	(See note 2g.)	None
8,000	6,000	None	(See note 2f.)
10,000	8,000	None	(See note 2g.)

Legend: SPC—standard plate count. Requirement is no more than 20,000 organisms per mililiter.

Notes:

1. The test results in italics indicate nonconforming results and action is required. Nonconforming test results will be *circled* on inspection reports.
2. The origin inspector will be required to—
   a. Enter all results in contractor's quality history record (QHR) to include date sampled. (See app B for information on QHRs.)
   b. Follow procedures of paragraphs 5-5*a* and *b*.
   c. Follow procedures of paragraphs 5-5*a* and *c*.
   d. Follow procedures of paragraphs 5-5*a* and *d*.
   e. Follow procedures of paragraph 5-6 (first reinstallment sample).
   f. Recommend reinstatement, then follow procedures of paragraph 5-6*c*.
   g. Follow procedures of paragraph 5-6*d*.

Chapter 4
Sanitation and Wholesomeness Assurance

4-1. Quality assurance visits

QA visits will be performed by veterinary food inspection personnel in grade E6 or above. These personnel will have been determined by the deputy commander for veterinary services (DCVS) to be fully qualified to perform this function. When a QA visit is made to a contractor's plant (in addition to sampling of products and/or performing a sanitary inspection), discussions with the appropriate management personnel should include reviewing the plant QC program and laboratory test results. (See app C for QA visit guidance.) This review may reveal a QC problem, show results of corrective actions for previous test nonconformances, or aid in determining ability to produce a wholesome conforming product. Inspection records of all examinations and tests performed by or for the contractor will be made available to the origin inspector for review. QA visits should be made to IMSL- or Directory-listed plants when the contractor's wholesomeness QC is determined to be unreliable or for other valid reasons. As a minimum, QA visits will be performed at the same frequency as sanitary inspections for Directory-listed plants. As a minimum, plants actively supplying products to the Armed Forces and listed in the IMSL will be visited semiannually. See table 4-1 for quality assurance visit frequencies for IMSL- or Directory-listed plants.

4-2. Sanitary surveillance of plants

The sanitary surveillance of the plant is an integral part of the wholesomeness assurance procedures for fresh and cultured dairy products and frozen desserts. The origin inspector will coordinate with the State milk sanitation rating officer when serious sanitary deficiencies are found. IMSL-listed plants with a pasteurized milk compliance rating of 90 or more for rated products supplied to the Armed Services are exempt from Directory listing. The minimum frequency of sanitary inspections for Directory-listed plants is as follows:

a. Inactive plants. Plants which have not supplied products actively to the Armed Forces or other Government agencies (for example, Veterans' Administration, U.S. Coast Guard, Indian Schools) for 12 months or more will be inspected annually. At that time, determination will be made concerning the following:

(1) Retention in the Directory.

(2) Bidding intentions.

(3) Evaluation of potential as a subcontractor.

(4) Evaluation of the plant as a source for a distributor.

b. Active plants without acceptable QC for wholesomeness. Inspect once each month.

c. Active plants with acceptable QC for wholesomeness. Inspect once each quarter.

d. Other frequencies. The above frequencies should be increased for valid reasons or when requested by the CG, HSC. Active plants may be inspected more often if sanitation problems, destination inspection findings, contractor/Government test results, or customer complaints show the need. See table 4-2 for sanitary surveillance inspection frequencies for Directory-listed establishments. When approved by the CG, HSC, the frequency may be reduced to semiannual if—

(1) The last three quarterly sanitary compliance ratings are 95 or greater.

(2) The contractor has an acceptable QC history for wholesomeness.

4-3. Reinstatement of plant removed from the Directory

Termination of deliveries due to removal from Directory listing, or for failing to keep an IMSL pasteurized milk compliance rating of 90 or more, will remain in effect until a plant is relisted. When a plant is delisted or relisted, the origin inspector will notify the destination inspector and contracting officer or contract quality assurance element (CQAE) for Defense Personnel Support Center (DPSC) contracts.

Table 4-1
Quality assurance visit frequencies (minimum) for IMSL- or Directory-listed establishments (See notes 1 and 2.)

Establishment quality control status \ Quality assurance visit frequencies	Monthly	Quarterly	Semiannually
Directory-listed			
• Unreliable quality control	X		
• Acceptable quality control		X	
• Excellent quality control		X	X (See note 2.)
IMSL-listed			
• Acceptable quality control			X
• Unreliable quality control	X		

Notes:
1. IMSL establishments are those plants listed in the Interstate Milk Shippers List. Directory-listed establishments are those plants listed in the Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement.
2. Quality assurance visits will be performed at the same frequency as sanitary inspections for Directory-listed plants.

Table 4-2
Sanitary surveillance inspection frequencies for Directory-listed establishments (minimum) (See notes 1 and 2.)

Establishment quality control status \ Sanitary inspection frequencies	Monthly	Quarterly	Semiannually	Annually
A. Active plants with—				
• Unreliable quality control	X			
• Acceptable quality control		X	X (See note 3.)	
• Excellent quality control		X	X (See note 4.)	
B. Inactive plants				X

Notes:

1. Directory-listed establishments refer to those establishments listed in the Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement.
2. The minimum frequencies of inspection should be increased for valid reasons (para 4-2*d*) or when requested by responsible authority.
3. When approved by the responsible authority, the frequency of inspection may be reduced to semiannual provided the requirements of paragraph 4-2*d*(1) and (2) have been met.
4. When approved by the responsible authority, the frequency of inspection may be reduced to semiannual provided the requirements of paragraph 4-2*d*(1) have been met.

Chapter 5
Procedures for Inspection

5-1. Application of wholesomeness assurance procedures

Wholesomeness assurance procedures include plant and vehicle sanitary inspection, QA visits, review of contractor test results, and Government examination and testing of the product. If a review of contractor test results satisfies the criteria for acceptable QC for each wholesomeness characteristic, initial weekly Government sampling to establish a QHR for a type of product with an estimated value of $1000 or less per month (all contracts) normally will not be required. If the type of product is sampled and determined to be nonconforming for a wholesomeness characteristic, sampling will continue as for contractors with no QC history. Destination inspection examinations will be performed to determine source of products, vehicle sanitation status, integrity and cleanliness of containers, and compliance of the product with age, temperature, and sensory requirements.

5-2. Sampling schedules and procedures

Sampling schedules and procedures will be accomplished according to the following:

a. Developing sampling schedules. The origin inspector will develop sampling schedules for laboratory testing upon receipt of contracts from purchasing activities. Unless procedures outlined in paragraph 6-1(*e*) are utilized, sampling normally will be at the destination, except for reinstatement sampling. Sampling may be at the origin or an intermediate distribution point when determined to be in the best interests of the Government by the officer-in-charge of the origin inspection office. Sampling schedules will be based on a continuing quality history by type of product, irrespective of the number of contracts, prime or subcontractor status of the plant, and number of destinations. Quality history status is considered continuing across any period of 12 months or less of inactivity as a supplier for the armed services. The origin inspector will notify the destination inspector(s) of products to be sampled for testing and the frequency of sampling required based on wholesomeness, QHRs, and/or chemical testing requests received from purchasing activities.

b. Sample selection and handling procedures. Sample selection should be in the presence of the contractor's representative (such as a plant management representative or delivery personnel when at the destination). The representative will be told the purpose for which the sample is selected and will not be required to certify that the sample selected represents the actual delivery quantity. However, the sample must represent a product which the contractor offers as meeting the requirements for the type of product to be supplied to the armed services. Sampling may be performed whether or not the contractor elects to have a representative present. If samples are selected in the absence of the contractor's representative, an entry will be made in the QHR or destination record stating the circumstances. Origin and destination sample selection, accountability, preparation, and submission will be according to specified requirements of any applicable specifications, technical data sheet, special instructions of The Surgeons General of the military service, and HSC directives. Samples will be selected and handled in a manner that will assure no significant change affecting testing from the time of collection until the start of testing by the laboratory. (See app D for procedures for obtaining milk and milk product samples from dispenser containers.) Samples will be properly safeguarded to prevent the possibility of being altered or violated. The size of the individual sample unit will be according to the current edition of compendium of tests available in HSC clinical and veterinary laboratories. (See HSC Pam 40-8.)

5-3. Frequency of sampling for laboratory testing

The frequency of sampling will be based upon Government's wholesomeness assurance history (quality history) for the contractor. Military inspectors should be aware that reduction in frequencies of military sampling is optional on the part of the origin inspector. It is designed to conserve military resources, allowing concentration of resources on problem characteristics and types of products. The minimum frequencies below may be increased for valid reasons.

a. Contractors with no quality history. Weekly sampling will apply to new contractors, reinstated contractors, and those inactive for more than 12 months. (See para 5-4 for methods of weekly sampling.) Normally, the first sample will be submitted within 5 working days of the first delivery. Weekly sampling will continue until—

(1) Acceptable quality history is determined using the 3-out-of-5 concept when there are no more than 1-out-of-4 test failures for a microbiological characteristic of a type of product. This determination is made independently for each microbiological characteristic for each type of product. If during initial sampling, a contractor with a "no quality history" status has two or more test failures for a microbiological characteristic for a type of product, the contractor's quality history status will be changed from "no quality history" to "unreliable quality history" for that type of product. All nonconforming test results will be processed as prescribed by the procedures of paragraph 5-5.

(2) Suspension of delivery or other action is required for 3-out-of-5 test failures.

b. Contractors with acceptable quality history. Quality history is acceptable when using the 3-out-of-5

concept and there are no more than 1-out-of-4 test failures for a microbiological characteristic for a type of product. One sample will be selected each quarter (3 months) of each type of product for the characteristic for which quality control is acceptable.

c. Contractors with excellent quality history. Those contractors having no test failures for four successive tests may be considered to have excellent QC for that type product. For the type product involved, inspection frequency may be reduced to one sample each 6 months.

d. Contractors with established quality history. These are contractors that have previously supplied the same type of product and have established QHRs that are not more than 12 months old from date of last entry. When the contractor is awarded a new contract, sampling continues according to the QHR established for each type of product.

e. Contractors with unreliable quality history. When using the 3-out-of-5 concept, if more than 1-out-of-4 samples fail for a microbiological characteristic, the type of product showing failure will be reverted to weekly sampling for that characteristic. Weekly sampling also applies to Government reinstatement sampling (para 5-4*b*). See table 5-1 for a summary of minimum sampling frequencies.

f. Evaluation of test results and reduction in sampling. The wholesomeness quality history status may vary for different types of products and each characteristic. Professional judgement must be used in increasing or decreasing sampling and testing frequencies. Quality assurance visits and sanitary inspections may be used to assist in resolving wholesomeness problems found by product testing. Temperature or shelf life problems reported by a destination inspector could result in increased QA visits, sanitary inspections, and/or product sampling.

g. Averaging test results. If more than one laboratory determination of a specific characteristic for a type of product is made on one, two, or more samples of the lot (same day's production), the results are to be averaged and the result recorded as representative of the lot.

5-4. Weekly sampling

Weekly samples are selected and properly instituted by either of the following methods:

a. Sample is submitted within 1 week of receiving results of a previous sample submitted for testing. For items produced less often than once per week, each production lot may be sampled. Each sample will be from a different production lot.

b. Reinstatement sampling (or other origin sampling, when authorized) may include more than one production lot during one plant visit if each sample represents a different lot. The earliest production date will be the first sample and results must be posted to the QHR accordingly to apply the 3-out-of-5 concept.

5-5. Nonconforming test results

The procedures below will be followed for nonconforming test results.

a. Validity of results. Inspectors will assure that each test failure and conclusions drawn are valid prior to reporting the failure. This includes assuring that proper sampling procedures were followed. If the validity of a test failure is doubted, it will not be used in the 3-out-of-5 procedure. That type of product will be resampled and the reason recorded on the QHR. (See app B.)

b. Individual test failures (1-out-of-4). For valid individual microbiological test failures, the origin inspector will immediately notify the producer orally and make an entry on the QHR. Only the producer, whether prime or subcontractor, need be notified. (See para 5-5*e* for an exception as a result of a health hazard.)

c. Valid 2-out-of-4 test failures. For valid 2-out-of-4 microbiological test failures, the origin inspector will—

(1) Immediately warn the prime contractor and producer by telephone and complete DD Form 2386 (Notification of Noncompliance of Fresh, Cultured, or Frozen Dairy Products). DD Form 2386 will be reproduced locally on 8 1/2- by 11-inch paper; a copy of this form for reproduction is located at the back of this regulation. Instructions for completing this form are shown in paragraph 6-3. A completed sample of DD Form 2386 is at figure 6-2. Address the form to the contracting officer (CQAE) for DPSC contracts) with information copies to the prime contractor, subcontractor, destination inspector, and regulatory agencies as applicable. The report will state that the producer's wholesomeness quality control is unreliable for the type of product and characteristic concerned and that corrective action is required.

(2) Give the prime contractor and producer a minimum of 3 production days from the date of the telephonic warning to correct the problem. The next sample must have been produced a minimum of 3 production days after notifying the contractor of the 2-out-of-4 warning status. (See para B-2*b* before sampling.) Every effort must be made to select samples as soon as possible. For infrequently produced items where production days may be weeks or months apart, the next production lot may be sampled if 2 weeks have elapsed following the warning.

d. Valid 3-out-of-5 test failures. For valid 3-out-of-5 microbiological test failures, the origin inspector, upon concurrence of the DCVS, will take action to suspend delivery and/or cause rejection of that type of product. It should be noted that frozen dessert laboratory test results are not always "after consumption." Therefore, nonconforming Government test results should cause rejection of all future deliveries of a known nonconforming production lot. The origin inspector will immediately inform the prime contractor,

producer, contracting producer, and destination inspector by telephone and on the same day complete DD Form 2386. Address the form to the contracting offier (CQAE for DPSC contracts) with information copies to the prime contractor, subcontractor, destination inspector, and regulatory agencies as applicable. This report will state that the producer's wholesomeness quality control continues to be unreliable for the type of product concerned and that deliveries are suspended until reinstatement procedures have been completed.

e. Imminent health hazard.

(1) When a product or practice creates or appears to create an imminent health hazard, this is sufficient cause for the immediate suspension of delivery of all involved products until the problem is resolved. Examples include—

(*a*) The finding of a critical plant sanitary defect which could likely result in product contamination.

(*b*) The laboratory confirmed presence of a foodborne pathogen in a product.

(*c*) A pasteurized product with a positive phosphatase reaction.

(*d*) The presence of a pesticide, antibiotic, mycotoxin or other substance exceeding authorized limits.

(*e*) The finding of an aseptically processed and packaged milk or milk product that does not meet commercial sterility requirements.

(2) The testing laboratory will report laboratory confirmed health hazard(s) to the origin inspector by telephone or electronic message, confirmed by a follow-up copy of DD Form 1222 (Request for and Results of Tests). (See fig E-1 for a completed sample of DD Form 1222 and app E for instructions to complete this form.) The origin inspector upon concurrence of the DVCS will notify by telephone the destination inspector, the contracting officer (CQAE for DPSC contracts), and the prime and subcontractor to prevent, where possible, consumption of a hazardous product. In addition, the origin inspector will notify the appropriate State or local health agency with the authority over fresh or cultured dairy products or frozen desserts. This action will be confirmed in writing to all personnel or agencies notified.

(3) Products suspended from delivery due to an imminent health hazard can only be reinstated following option 1, paragraph 5-6*a*. (See table 5-2 for application of wholesomeness assurance procedures.)

5-6. Reinstatement procedures

The purchasing contracting officer normally through the CQAE will request the origin inspector to initiate reinstatement procedures. As destination sampling is not possible during suspension of deliveries, the origin inspection with concurrence of the DCVS will specify the use of one of the options in *a* and *b* below for reinstatement sampling. (See para 5-5*e*(3) for an exception.)

a. Option 1 concerns origin Government sampling and testing. A weekly sampling frequency will be used for the type of product suspended until Government test results show the contractor has acceptable wholesomeness quality history (such as not more than 1-out-of-4 consecutive test results are nonconforming for the characteristic causing suspension). However, 0-out-of-4 will be required on suspensions due to imminent health hazards. This determination will not be made on less than four consecutive valid test results of reinstatement samples. The overall cost for reinstatement sampling and testing will be borne by the contractor. This will be on a reimbursement basis.

b. Option 2 concerns contractor sampling and approved laboratory testing. The prime contractor will direct the producer to submit reinstatement samples to an approved laboratory. The contractor will submit to the origin inspector a Certificate of Conformance (COC) signed by the prime contractor stating corrective action taken and assuring compliance with contract requirements. This certification will be supported by a report of test results from a numbered IMSL-, Federal-, or State-approved milk laboratory. This laboratory must be approved to perform the official test method specified in the contract, PMO, or specification, as applicable. The cost of testing will be borne by the contractor. The samples submitted to the approved milk laboratory must be packaged end item samples identified as representing different lots produced after suspension. The test report must show that not more than 1-out-of-4 consecutive test results were nonconforming for the type of product and characteristic causing suspension. However, 0-out-of-4 will be required on suspensions due to imminent health hazards. This determination will not be made on less than four consecutive valid test results of reinstatement samples. If the type of product under suspension is a frozen dessert, the samples will include the same flavor(s) as the nonconforming flavor(s) causing the suspension.

c. When the origin inspector determines that the producer has regained acceptable wholesomeness quality control based on option 1 or has met the requirements of option 2, he or she will notify the contracting officer (CQAE for DPSC contracts). The contracting officer will then notify the contractor and origin inspector of the date to resume deliveries. At that time, the origin inspector will notify the destination inspectors of the date the resumption of deliveries is to occur and the status of contractor quality history.

d. When reinstatement has been authorized, the contractor is considered to have no quality history for the item or items reinstated. Weekly Government sampling and testing will be performed to establish an acceptable QHR.

5-7. Destination examinations

Temperature, age, sensory characteristics, and container integrity and cleanliness are directly related to the wholesomeness and safety of fresh, cultured, or frozen dessert dairy products. Destination examinations will be performed at the following frequencies:

a. Temperature. The product from each delivery will be inspected to ensure compliance with temperature requirements. Sufficient temperature readings of individual items and different size containers should be taken representatively to assure that requirements are met. Temperature readings are to be internal product temperatures. If temperatures are conforming, they can be used for acceptance of all contract line items being delivered in that vehicle which have the same temperature range requirement. If temperatures taken from the front, middle, or rear of the load indicate a nonconformance, a minimum of three temperature determinations will be made for each line item of the product. Temperature compliance criteria are based on individual and/or average sample results for each line item. After averaging the temperature for a contract line item, any nonconforming line item will be rejected. When any individual sample result exceeds the maximum delivery temperature specified in paragraph 2-4 by more then 10 °F (5.5 °C), the line item represented will be rejected even if the average is conforming with the maximum requirement. Rejections will be reported verbally and in writing to the ordering officer and the origin inspector. A plus or minus 2 °F (1 °C) allowance for thermometer accuracy is permitted when a bimetallic self-indicating thermometer is used. If other types are used, allow the tolerance specified by the manufacturer. When a conflict exists between the procedures in this regulation and other contractual documents, the order of precedence will be in accord with current FAR and DOD FAR Supplement.

b. Age of product. Examine code dates for each line item delivered to assure compliance. Nonconforming products will be rejected and reported in writing to the ordering officer and the origin inspector.

c. Other sensory examinations. During destination sampling, products may be examined for off-flavor, off-odor, and so forth, based upon consumer complaints or other valid reasons. Abnormal findings should be reported to the origin inspector for further investigation, as applicable. When indicated, the appropriate laboratory will be requested to perform necessary testing to evaluate the shelflife of products. Unacceptable products will be rejected and reported in writing to the ordering officer and the origin inspector.

d. Container integrity and cleanliness. Products delivered in leaking or unclean containers will be rejected and reported in writing to the ordering officer and the origin inspector. Sufficient sample units will be examined from each delivery to ensure compliance with container integrity and cleanliness requirements.

e. Contractors with an acceptable quality history. When not more than 1-out-of-4 destination examination results for a characteristic fail to meet the requirement, the following reduced frequencies of examination will be used:

(1) Temperature on delivery—minimum of one chilled and one frozen line item per delivery.

(2) Age of product on delivery—once each week per line item.

(3) Sensory examination and container integrity and cleanliness will be evaluated as stated in *c* and *d* above.

(4) The above frequencies will be increased to those prescribed in *a* and *b* above if more than 1-out-of-4 results for a characteristic fail to meet the requirement.

Table 5-1
Minimum sampling frequencies (See note 1.)

Quality history status \ Sampling interval	Weekly	Quarterly	Semi-annually
None	X		
Acceptable		X	
Excellent			X
Unreliable	X		
Established		X (See note 2.)	X (See note 2.)

Notes:
1. Frequency of sampling is based upon the Government's wholesomeness assurance history for the contractor which is established for each product type based on degree of conformance to established wholesomeness test characteristics.
2. Sampling continues according to the QHR established for each type of product if the period of inactivity is 12 months or less.

Table 5-2
Application of wholesomeness assurance procedures—failures

RULE	A	B	C	D	E	F	G	H
	If test failure is	and individual test result is	and test result is	then contractor will be notified by origin inspector that	and sampling	and contractor's quality history will be (See note 4.)	and forms to be completed are	referenced paragraphs
1	microbial	first nonconformance out of four consecutive samples (1-out-of-4)	valid	product is nonconforming (notification)	may be on a quarterly basis	acceptable	DD Form 2385 (QHR) DD Form 2386	5-3*b* 5-5*a* 5-5*b* 3-2*f*
2	microbial	second nonconformance out of four consecutive samples (2-out-of-4)	valid	product is nonconforming and is in a warning status (warning status)	will be on a weekly basis (See note 1.)	unreliable	DD Form 2385 (QHR) DD Form 2386	5-3*e* 5-5*a* 5-5*c* 5-4*a* 3-2*f*
3	microbial	third nonconformance out of five consecutive samples (3-out-of-5)	valid	delivery of tested product is suspended until reinstatement procedures are completed (suspension) (See note 2.)	will be suspended until reinstatement procedures are completed	unreliable	DD Form 2385 (QHR) DD Form 2386 suspension letter (See note 3.)	5-3*e*, 5-4*b* 5-5*a*, 5-5*d* 5-6 3-2*f*
4	imminent health hazard	A confirmed food-borne pathogen, positive phosphate reaction, presence of a pesticide, antibiotic, mycotoxin, or other substance exceeding limits	valid	delivery of tested product is suspended until problem is resolved (suspension) (See note 2.)	will be suspended until reinstated in accordance with option 1 of paragraph 5-6*a*	unreliable	Letter of confirmation to personnel/ agencies notified	5-3*e*, 5-5*a* 5-5*e*, 5-6*b*, 3-2*f*

Notes:
1. **Additional samples will not be selected until a minimum of 3 production days has occurred after contractor was notified of the 2-out-of-4 warning status (See para 5-5c(2) for an exception.)**
2. **Origin inspector will, upon concurrence of the deputy commander for veterinary services, take action to suspend delivery and/or cause rejection of that type of product.**
3. **Suspensions will be confirmed in writing and addressed to the contracting officer with information copies to the prime contractor, subcontractor, and regulatory agencies, as applicable.**
4. **Reference paragraph 5-3.**

Chapter 6
Duties of Inspectors

6-1. Origin inspector duties

The origin inspector—

a. Will administer the wholesomeness assurance procedures for each producing plant in his or her assigned geographical area.

b. Will maintain liaison with prime contractors, subcontractors, contracting officers, destination inspectors, and State or local health agencies, as applicable.

c. Will initiate and maintain product wholesomeness QHRs and files for each type of product.

d. Will develop sampling plans for laboratory wholesomeness testing and change sampling frequency as required.

e. May elect, with approval of the CG, HSC, to use laboratory results from numbered IMSL-, Federal-, or State-approved laboratories instead of destination laboratory sampling. This action may be taken only in geographical areas where civilian regulatory agencies are performing comprehensive wholesomeness testing of dairy products. For this option to be selected, the frequency and scope of inspection by the approved laboratory must be comparable to that performed by the military. Test results from the approved laboratory will be used by origin inspectors in the same manner as laboratory results from destination samples. (See para 5-5*a* through *e*.) When in 2-out-of-4 status, destination samples will be selected weekly if test results from an approved laboratory are not available at this frequency. With approval of the CG, HSC, a combination of test results may be used to apply the 3-out-of-5 concept. (An example would be approved civilian laboratory test results and destination sampling results for the same type of product.) When such a combination of results is used, there must be assurance that the test results represent different production lots and the required time has elapsed after warning before additional sampling is accomplished. Results will be entered in the QHR chronologically by date of production.

f. Will notify destination inspectors of products to be sampled for testing and the frequency of sampling required based on product QHRs.

g. Will notify the contracting officer (CQAE for DPSC contracts), prime contractor, subcontractor, destination inspectors, and regulatory agencies of—

(1) Nonconformances.

(2) Changes in contractor quality control or quality history status.

(3) Suspensions of deliveries.

(4) Total suspension of deliveries.

h. Will notify appropriate personnel of an imminent health hazard.

i. Will take action to suspend deliveries or cause rejection of products as required.

j. Will institute reinstatement sampling procedures as appropriate.

k. Will notify the contracting officer (CQAE for DPSC contracts) orally and in writing when—

(1) The contractor has met reinstatement requirements for resuming deliveries.

(2) A change in plant sanitary approval occurs or is imminent.

l. Will provide assistance or coordination between the receiving facility and the producing plant to resolve recurring destination inspection nonconformances and report unresolvable problems to the contracting officer (CQAE for DPSC contracts).

m. Will verify with the destination inspectors that code information identifying producers of each item has been provided by the contractor.

n. Will coordinate and execute chemical testing, net weight/volume, or other inspection of products when requested in writing by the purchasing activity.

o. Will monitor sanitary inspection for frequencies of Directory-listed establishments.

p. Will notify destination inspectors and purchasing or contracting officer when an IMSL- or Directory-listed plant is delisted or reinstated.

q. Will ensure quality assurance visits are performed at proper frequencies and in accord with appendix C.

6-2. Origin inspector records

Quality history records (app B) and files will be kept for each type of product for each contractor supplying fresh, cultured, or frozen dessert dairy products to the Government. Suspense procedures will assure timely and orderly regulation of frequencies of sanitary inspections, QA visits, and product sampling for testing. A copy of each DD Form 1222, DD Form 2386, DD Form 1232 (Quality Assurance Representative's Correspondence), and related correspondence will be placed in the quality history file. (See figs 6-1 and 6-2 for examples of completed DD Forms 1232 and 2386.) Files will be kept in the current files area according to existing regulations, either in active or inactive status.

6-3. Instructions for completing DD Form 2386

DD Form 2386 will be used when referring nonconformance information to applicable Federal, State, or local agencies concerned with dairy product requirements. The instructions below will be used in completing DD Form 2386. It should be noted that the form as revised is limited to reporting nonconformances on one characteristic for one contract item.

a. Block No. 1. Enter the date the report is prepared.

b. Block No. 2. Assign consecutive numbers designated by the originating office to permit ready reference for the reviewer as well as the originator.

c. Block No. 3. Enter the complete address of the CQAE (DPSC contracts) or the contracting officer (blanket purchase agreements (BPAs) or Army and Air

Force Exchange Service (AAFES) contracts) responsible for administration of the contract.

d. Block No. 4. Enter the complete address of the originating office to include AUTOVON number.

e. Block No. 5. Check the appropriate block.

f. Block No. 6. Check the appropriate block.

g. Block No. 7. Check the appropriate block(s).

h. Block No. 8. Complete as applicable. Cross out (does) or (does not) and enter the date, name, and title of the person to whom the telephone report was made.

i. Block No. 9. List current contract(s), date(s) of expiration, and destination(s).

j. Block No. 10. Enter the contractor's name and complete address as identified on the contract.

k. Block No. 11. Enter the contractor's name and complete address as indicated on the contract.

l. Block No. 12. Enter the item description as listed on the contract to include the flavor as applicable.

m. Blocks No. 13-19. Enter the results of the last test examination being reported above the blacked out area. Below the blacked out area, enter the results of tests previously recorded or reported requiring initiation of this form.

(1) A warning (2-out-of-4 test failures) would report current results as well as the results of previous tests creating a warning status. Block No. 18 would record the type of action and the date. (See fig 6-2.)

(2) A suspension action (3-out-of-5 test failures) would normally be reported as above (complete quality history) to document the basis for the action. (See fig 6-2.)

n. Block No. 20. Record additional information or comments that will assist the reviewer in initiating corrective action.

o. Block No. 21. Check the appropriate blocks.

p. Block No. 22. Enter the signature block of the officer-in-charge (OIC) with whom the quality history is maintained. The signature, if other than the OIC's, should be that of the inspector that maintains the QHR and has been authorized to sign for the OIC.

6-4. Destination inspector duties

The destination inspector will—

a. Assure that products originate in or from a sanitary approved source. Noncomplying products will be rejected. The nonconformance will be reported to the ordering officer or contracting officer (CQAE for DPSC contracts). A copy of the report will also be sent to the origin inspector.

b. Coordinate to assure that the origin inspector knows a production plant in the assigned area is supplying on a Government contract and is subject to the provisions of this regulation.

c. Submit samples for testing (selected at time of delivery) as requested by the origin inspector according to this regulation and shipment guidance provided by HSC Army medical laboratories.

d. Develop sampling schedules as required to assure timely and orderly regulation of frequencies of product sampling for testing and destination examination.

e. Provide the origin inspector with information concerning significant installation commander complaints and desires or consumer complaints about problems at the destination. Written confirmation will be sent to the origin inspector on DD Form 1232.

f. Inform the ordering officer when notified by the origin inspector that a producer has been warned of unreliable wholesomeness quality control and/or when delivery of a product has been suspended.

g. Reject products that a contractor delivers when that product has been suspended (and not reinstated). Report the nonconformance to the ordering officer or contracting officer (CQAE for DPSC contracts) as applicable.

h. Report to the origin inspector details of nonlaboratory nonconformances at the destination that result in product rejection. Also report recurring nonconformances of less severity for coordination with the contractor, as applicable. Written confirmation will be sent to the origin inspector on DD Form 1232.

i. Record all required communication with the origin inspector on DD Form 1232, even if transmitted orally.

6-5. Maintenance of files

Files will be maintained according to existing regulations. DD Form 2385 (Quality History for Fresh, Cultured, or Frozen Dairy and Salad-Type Convenience Food Products) may be used to record destination examination results. See figure 6-3 for a sample completed destination DD Form 2385. Instructions for completing DD Form 2385 are at table B-1. DD Form 2385 will be reproduced locally on 8 1/2- by 11-inch paper; a copy of this form for reproduction is located at the back of this regulation. In addition, files should contain copies of—

a. All correspondence.

b. Memorandiums for record.

c. Results of inspections.

d. Reports of nonconformances.

e. Any special instructions affecting the administration of the contract.

QUALITY ASSURANCE REPRESENTATIVE'S CORRESPONDENCE

1. TO: Deputy Commander for Veterinary Services USA MEDDAC ATTN: Origin Dairy Inspector Fort Blank, TX 78232-0000	2. FROM: (Name, address, ZIP Code, and office telephone number) USAF Rgn Hosp, Sheppard Destination Dairy Inspector Sheppard AFB, TX 76311 AUTOVON: 736-2260/2164
3. CONTRACT, P. O., OR O. I. NUMBER DLA 13H-8X-D-M126	4. ITEM Milk, Whole, fresh, all types
5. PRIME CONTRACTOR NAME, ADDRESS AND ZIP CODE Charm Dairy Company Oklahoma City, OK 73108	6. PLANT NAME, ADDRESS AND ZIP CODE Flavor Dairy Company Dallas, TX 75202

SUBJECT: Product Coding

1. Reference fonecon this date with SSG Johnson, Veterinary Activity, Fort Blank and SGT William Brooks, destination dairy inspector, Sheppard AFB.

2. It is understood, Flavor Dairy Company has changed their coding system on milk, whole, fresh, reducing advanced coding of the product from 13 days to 10 days. EXAMPLE: Product pasteurized on 15 Oct will be coded 25 Oct.

3. Stated change is effective: 15 Oct 8X

4. Request an updated copy of the contractor's code letter, to replace the document on file, dated 1 Jan 8X.

7. SIGNATURE OF QA for Sgt William Brooks JOHN P. JONES, CPT, OIC	8. DATE 15 October 198x

DD FORM 1 APR 77 1232 EDITION OF 1 OCT 68 MAY BE USED UNTIL EXHAUSTED ☆U.S.GPO:1982-0-664-036/181

Figure 6-1. Sample completed DD Form 1232

NOTIFICATION OF NONCOMPLIANCE OF FRESH, CULTURED, OR FROZEN DAIRY PRODUCTS

1. DATE OF REPORT: 24 Oct 8X
2. REFERENCE NO.: 017

3. TO: Cdr, Defense Personnel Support Center
ATTN: DPSC-STQC
2800 South 20th Street
Philadelphia, PA 19101

4. FROM: Dep Cdr for Veterinary Services
USA MEDDAC
Fort Blank, TX 78232
AUTOVON: 682-3352

5. TYPE OF NOTIFICATION (X one)
- [X] a. Warning (2 out of 4)
- [ ] b. Recommendation for Suspension/Termination (3 out of 5)

6. TYPE OF NONCONFORMANCE (X one)
- [X] a. Wholesomeness
- [ ] b. Chemical
- [ ] c. Physical

7. SAMPLE SELECTED AT (X a or b)
- [ ] a. Origin (X (1) or (2))
  - [ ] (1) Prime Contractor's Plant
  - [ ] (2) Subcontractor's Plant
- [X] b. Destination

8. DOES THIS CONFIRM TELEPHONE REPORT?
- [X] a. YES (List date and name and title of person to whom report was made): 24 Oct 8X, Sid Slam, Plant Mgr.
- [ ] b. NO

9. CONTRACT INFORMATION

a. Contract No	b. Expiration Date	c. Destination
DLA 13H-8X-M126	31 Mar 8X	Sheppard AFB

10. PRIME CONTRACTOR
a. NAME: Charm Dairy Company
b. ADDRESS (Street, City, State and Zip Code): Oklahoma City, OK 73108

11. SUBCONTRACTOR
a. NAME: Flavor Dairy Company
Dallas, TX 75202
b. ADDRESS (Street, City, State and Zip Code): Dallas, TX 75202

LABORATORY AND PHYSICAL REQUIREMENTS

12. ITEM DESCRIPTION
Milk, Whole, Fresh, Type I, Class 1

13. DATE SAMPLED	14. SAMPLE NUMBER	15. CODE	16. CONTRACT REQUIREMENTS	17. SAMPLE RESULTS	18. ACTION TAKEN	19. DATE ACTION TAKEN
Results of last test examination						
18 Oct 8X	2920-96	Oct 25	COLI: NMT 10	COLI: 30		
Results of previous test examinations						
9 Oct 8X	2920-84	Oct 16		COLI: 8		
2 Oct 8X	2920-62	Oct 9		COLI: 16	Notice	8 Oct

20. REMARKS
Testing frequency will increase. If the product reaches 3 out of 5 test failures for the characteristic coliform, deliveries of this type of product will be suspended pending completion of required reinstatement procedures.

21. DISTRIBUTION (X as applicable)
- [X] a. Prime Contractor
- [X] b. Subcontractor
- [X] c. HSC
- [ ] d. Origin Inspector
- [X] e. Destination Inspector
- [ ] f. File
- [ ] g. Other (Specify)

22. REPORTING OFFICIAL
a. TYPED OR PRINTED NAME (Last, First, Middle Initial): Gerald D. Adams, CPT, VC
b. TITLE: Officer in Charge
b. SIGNATURE: for SSG Harry P. Johnson

DD Form 2386, JUN 85

Figure 6-2. Sample completed DD Form 2386

QUALITY HISTORY FOR FRESH, CULTURED, OR FROZEN DAIRY AND SALAD-TYPE CONVENIENCE FOOD PRODUCTS

1. INSTALLATION: Sheppard AFB, TX

2. INSPECTOR'S RESPONSIBILITY (X One): a. ORIGIN [ ] b. DESTINATION [X]

3. PRIME CONTRACTOR/VENDOR: Charm Dairy Company, Oklahoma City, OK 73108

4. PRODUCT: "½ pint" Milk, Whole, Fresh Type I, Class I

5. CONTRACT(S): a. DLA 13H-8X-D-M126

6. DESTINATION(S): a. Sheppard AFB

7. DURATION OF CONTRACT: a. 1 Oct 8X - 31 Mar 8X

8. MANUFACTURER: Favor Dairy Company, Dallas, TX 73202

9. APPLICABLE DOCUMENT(S): C-M-1678C; DPSC Form 4000; Tech Data Sheet; AR 40-70

10. MANAGER
a. NAME: Origin Inspector
b. TELEPHONE NO: AUTOVON 473-1234

11. SAMPLING DATA

a. DATE&TIME SAMPLED	b. PRODUCT CODE	c. Past Date	d. Age at Delivery	e. Vehicle Opening Temp	f. Internal Temp	g. Vehicle Sanitation	h. Container Cond.	i. Sensory Eval.	j. Sample For Testing	k.	l. Insp. Initials	12. REMARKS
2 Oct 0700	8 Oct	1 Oct	24 hrs	44	38	Good	Good	Acceptable	N/A		RJH	No action required.
3 Oct 0710	8 Oct	1 Oct	48 hrs	46	38	Fair	Good	Acceptable	N/A		RJH	Stale milk on truck floor - driver advised.
4 Oct 0715	10 Oct	3 Oct	24 hrs	42	40	Good	Leaker	Acceptable	N/A		KTS	2 cs-100 units rejected per medical authority
5 Oct 0730	11 Oct	4 Oct	24 hrs	58	54	Good	Good	Unacceptable	N/A		RJH	High internal temp rejected per med auth
13 Oct 0700	18 Oct	11 Oct	48 hrs	40	38	Good	Good	Acceptable	2920-63		ALF	Sample to FSH lab.
21 Oct 0730	26 Oct	19 Oct	48 hrs	48	36	Good	Leaker	Acceptable	N/A		RJH	6 cs-300 units rejected per medical authority
	Note:	Leakers	2-out-4,	increase	examination	to	daily -	origin	inspector	notified	21 Oct,	0900 hours.
22 Oct 0700	27 Oct	---	---	---	---	---	Good	---	N/A		ALF	No action required.

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Note:
Nonconforming results will be circled by the inspector. This indicates results in which action is required.

Figure 6-3. Sample completed destination DD Form 2385

Chapter 7
Official Laboratories for Government Testing

7-1. Procedures

DD Form 1222 (Request for and Results of Tests) will be used by Government inspectors for submitting samples of fresh, cultured, and frozen dessert dairy products to Government laboratories for reporting of test results. Instructions for the preparation and distribution of this form are provided to official laboratories, discussed in paragraphs 7-2, 7-3, and 7-4. (See app E for guidance on completing DD Form 1222.) Laboratory examination should be in compliance with paragraph 2-5. Laboratory results from numbered IMSL-, Federal-, or State-approved laboratories instead of destination laboratory sampling may be used. (See para 6-1*e*.)

7-2. U.S. Army Health Services Command medical laboratories

HSC laboratories will normally be used for the laboratory testing of fresh, cultured, and frozen dessert dairy products. (See AR 40-441/BUMEDINST 6200.1/AFR 161-40.)

7-3. Installation laboratories

Use of installation laboratories is authorized under the provisions of AR 40-920/AFR 163-9.

7-4. Other laboratories

State or other certified laboratories may be individually authorized by The Surgeons General of the military services.

Appendix A
References

DOD directives and MIL STDs may be obtained from the Naval Publications and Forms Center, Code 3015, 5801 Tabor Avenue, Philadelphia, PA 19120 using DD Form 1425 (Specifications and Standards Requisitions). Unless otherwise noted, all other publications and forms listed below are available through normal publications channels.

Section I
Required Publications

AR 40-441/BUMEDINST 6200.1/AFR 161-40	(Joint Utilization of Certain Armed Forces Medical Laboratory Facilities). Cited in paragraph 7-2.
AR 40-657/NAVSUPINST 4355.4/AFR 161-32/MCO P10110.31	(Veterinary/Medical Food Inspection). Cited in paragraph 1-4*f*(1).
AR 40-920/AFR 163-9	(Veterinary Laboratory Service). Cited in paragraph 7-3.
Bacteriological Analytical Manual	(This manual is available from Association of Analytical Chemists, Box 540, Benjamin Franklin Station, WASH, DC 20044). Cited in paragraph 2-5*c*.
Department of Defense Directive (DODD) 6015.5	(Joint Use of Military Health and Medical Facilities and Services). Cited in paragraph 1-1.
DOD FAR Supplement	(DOD Federal Acquisition Regulation Supplement). Cited in paragraph 5-7*a*. This publication is available at installation local purchasing and contracting offices.
FAR	(Federal Acquisition Regulation). Cited in paragraph 5-7*a*. This publication is available at installation local purchasing and contracting offices.
HQDA Letter 40-CY-XX	(Location of Military Personnel Available for Inspections and Services). Cited in paragraph E-2(a).
HSC Pamphlet 40-8	(Compendium of Tests Available in HSC Clinical and Veterinary Laboratories). Cited in paragraph 5-2*b*. This publication is available from Commander, U.S. Army Health Services Command, ATTN: HSPA-C, Ft Sam Houston, TX 78234-6000.
Interstate Milk Shippers List (IMSL)	(This is available from the Food and Drug Administration, HFF-346, 200 C. Street SW, WASH, DC 20204). Cited in paragraphs 1-4*f*(9), 4-1, 4-2, and 6-1*e*.
MIL-STD 1155	(Sanitary Standards for Frozen Desserts Plants). Cited in paragraph 1-6.
Official Methods of Analysis of the Association of Official Analytical Chemists	(This book is available from Association of Analytical Chemists, Box 540, Benjamin Franklin Station, WASH, DC 20044). Cited in paragraph 2-5*b*.
Standard Methods for the Examination of Dairy Products	(This book is available from American Public Health Association, 1015 Eighteenth Street, NW, WASH, DC 20036). Cited in paragraph 2-5*a*.
United States Public Health Service (USPHS) Grade "A" Pasteurized Milk Ordinance No. 229, as ammended, 1978 Recommendations of the United States Public Health Service/Food and Drug Administration	(This ordinance is available from HQDA (DASG-VCP), 5111 Leesburg Pike, Falls Church, VA 22041-3258). Cited in paragraph 1-4*f*(2).

Section II
Prescribed Forms

DD Form 1222	(Request For and Results of Tests). Prescribed in paragraph 5-5*e*(2).
DD Form 2385	(Quality History for Fresh, Cultured, or Frozen Dairy and Salad-Type Convenience Food Products). Prescribed in paragraphs 6-5 and B-4.
DD Form 2386	Notification of Noncompliance of Fresh, Cultured or Frozen Dairy Products). Prescribed in paragraphs 5-5*c*(1) and 6-3.

Section III
Referenced Form

DD Form 1232	Quality Assurance Representative's Correspondence.

Appendix B
Quality History Records

B-1. This appendix provides general guidance for origin inspectors in developing and maintaining quality history records (QHRs). Certain paragraphs within this regulation are referenced for the benefit of using personnel. QHRs will be the management tool used to record valid inspection findings and actions taken. They will also be used to determine frequency of sampling, QA visits, and sanitary inspections as outlined in paragraphs 4-1, 4-2, and 5-3. (See sample of completed origin DD Form 2385 in fig B-1.)

B-2. Origin inspectors should be particularly aware of the following:

a. Only test results determined to be valid should be entered in the QHR. (See para 5-5*a*.) For an exception, see *b* below.

b. Do not apply a test result as the third of five failures for a wholesomeness characteristic unless the sample was taken at least 3 production days after notifying the contractor of a 2-out-of-4 status. (See para 5-5*c*(2) for an exception.) If such instances occur due to sampling prior to receipt of test results of the second of four failures, enter in the quality history file and notify the contractor; however, keep the contractor in a warning status. Test result(s) which would result in a 3-out-of-5 concept will be lined out. A statement that the test result(s) were not applied should be noted in block 12 (Remarks) of DD Form 2385. (See fig B-1.) Results indicating an imminent health hazard will be acted upon regardless of time elapsed after warning. Results not applied will be reported to the producer by telephone for informational purposes only.

c. Nonconforming test results determined valid should be circled. Circling of these results depict the 3-out-of-5 concept. A contractor's status may be determined easily when reviewing an accurate QHR. Circling also indicates that an additional action is required.

d. An entry will be made for each sample submitted for wholesomeness testing and completed by posting valid laboratory test results.

e. All reinstatement test results will be recorded, including results of testing by option 2. (See par 5-6*b*.)

B-3. The general format in table 3-1 should be used by the origin inspector for—

a. Wholesomeness testing.

b. Recording valid test results.

c. Documenting action taken.

B-4. Instructions for completing DD Form 2385. DD Form 2385 will be used by the origin inspector and may be used by the destination inspector to maintain a continuing quality history for each contractor. Origin QHRs will be maintained for each type of item supplied by the manufacturer. The instructions in table B-1 will be used in completing DD Form 2385.

Table B-1
Instructions for completing DD Form 2385

Blocks	Instructions
1	Enter the activity responsible for maintaining DD Form 2385.
2	Check the appropriate block.
3	Enter the name and address of the prime contractor.
4	Enter the name and address of the manufacturer, if different from block 3.
5	Enter the name and telephone numbers for the prime contractor or manufacturer's representative to whom telephonic nonconformances are to be reported.
6	Enter the complete product description, as listed on the contract.
7	Record the contractual document(s) that cite the actual requirement for each characteristic recorded in block 11b through 11l.
8	Enter all contract numbers, BPA numbers, and so forth, to this form in blocks 8a through 8g.
9	Enter delivery destinations in blocks 8a through 8g that correspond to the entries in block 8. (See note.)
10	Enter in the corresponding blocks (see block 8a through 8g) the duration of the contract, BPA, and so forth entered in block 8.
11a	Enter the date and time of sampling.
11b-1	Enter origin or destination inspection requirements, as applicable, in the column headings. Subsequent entries in blocks 11a through 11l will reflect actual inspection results.
12	Enter action taken based on inspection results. As a minimum, enter "no action required."

Note:
Since testing may be based on cumulative dollar value for 1 month's delivery of a type of product, recommend the estimated monthly dollar value be included in block 9.

QUALITY HISTORY FOR FRESH, CULTURED, OR FROZEN DAIRY AND SALAD-TYPE CONVENIENCE FOOD PRODUCTS

1. INSTALLATION
D/FW Br, BAMC

2. INSPECTOR'S RESPONSIBILITY (X One)
X a. ORIGIN
b. DESTINATION

3. PRIME CONTRACTOR/VENDOR
Charm Dairy Company
Oklahoma City, OK 73108

4. PRODUCT
Milk, Whole, Fresh
Type I, Class 1

5. CONTRACT(S)
a. DLA-13H-8X-M123
b. DLA 13H-8X-D-M342
c.
d.
e.
f.
g.

6. DESTINATION(S)
a. Sheppard AFB ($23,000)
b. Altus AFB ($14,000)
c.
d.
e.
f.
g.

7. DURATION OF CONTRACT
a. 1 Oct 8X - 31 Mar 8X
b. 1 Nov 8X - 30 Apr 8X
c.
d.
e.
f.
g.

8. MANUFACTURER
Fayor Dairy Company
Dallas, TX 78202

9. APPLICABLE DOCUMENT(S)
C-M-1678C
DPSC Form 4000
Tec Data Sheet
AR 40-70

10. MANAGER
a. NAME
#3 Joe Smith
#4 Sid Slam
b. TELEPHONE NO.
501-274-6178
745-7198

11. SAMPLING DATA

a. DATE & TIME SAMPLED	b. PRODUCT CODE	c. Sample No.	d. Activity Sampling	e. Date Result Received	f. SPC NMT 20,000	g. COLI NMT 10	h. Phos	i.	j.	k.	l.	12. REMARKS
1 Oct 0700	Oct 9	2920-42 1026473	9a	10 Oct	6,000	25	Neg					Notice - Coli FONCON 10 Oct
9 Oct 0730	Oct 16	2920-57 1026691	9a	19 Oct	27,000	10	Neg					Notice - SPC FONCON 19 Oct
17 Oct 0715	Oct 24	2920-71 1026783	9a	27 Oct	12,000	5	Neg					No action required
27 Oct 0815	Nov 5	1341-46 1027316	Origin	13 Nov	18,000	45	Neg					Warning - Coli - Ltr & FONCON 13 Nov
9 Nov 0630	Nov 17	2610-41 1029001	9b	19 Nov	5,000	35	Neg	Not Applied - Sample prior to warning - 13 Nov Destination inspector requested to resample.				
17 Nov 0700	Nov 25	2610-83 1031147	9b	FONCON 21 Nov	35,000	75	Neg	Deliveries suspended as of 22 Nov, notified DPSC via CQAE - Destinations notified.				
26 Nov 0900	Dec 2	1341-52 1031862	Origin	4 Dec	---	5	---	Reinstatement sampling initiated per auth. Mr. Smith, CO				
2 Dec 1030	Dec 8	1341-63 1032416	Origin	9 Dec	---	0	---					
8 Dec 0830	Dec 13	1341-71 1032999	Origin	16 Dec	---	5	---					
13 Dec 0915	Dec 20	1341-94 1033516	Origin	23 Dec	---	0	---	Contractors status acceptable; reinstate per auth. Mr. Smith, CO, DPSC; Delivery to begin 24 Dec. Destinations notified 1330 hours, 23 Dec by Sp5 Jones				
SAMPLING TO REESTABLISH QUALITY HISTORY FOR ITEM												
27 Dec 0730	Jan 4	2610-83 1034001	9a	7 Jan	15,000	5	Neg					No action required

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Note:
Nonconforming results will be circled by the inspector. This indicates results in which action is required.

Figure B-1. Sample completed origin DD Form 2385

Appendix C
Quality Assurance Visits

As a minimum, the following areas should be considered when conducting a QA visit:

a. Raw materials.

(1) Are raw materials tested for requirements specified in purchasing documents and at the prescribed frequencies?

(2) What action did the contractor take to ensure that raw materials not in compliance were not involved in finished products offered to the Government for acceptance and/or what action was taken to preclude future use of raw materials not in compliance?

b. Finished products.

(1) Are finished products tested for applicable analytical and bacteriological characteristics specified in the purchasing documents and at the prescribed frequencies?

(2) What actions did the contractor take to ensure that only those finished products that conform to contractual requirements were offered to the Government for acceptance and/or was the purchasing agency notified?

c. Plant sanitation. Inspectors performing QA visits should evaluate plant sanitation to the extent possible by performing a walk-through inspection of the establishment. However, a detailed inspection will not be performed without the approval of the deputy commander for veterinary services.

d. Problem areas. Discuss current trends and/or problem areas experienced by origin inspectors, destination inspectors, and/or ordering officers. (Sanitation may be discussed during a QA visit. However, it must be made clear that a QA visit and a sanitary inspection are two different things. Separate reports are completed for each action. Both actions may be accomplished during the same visit.)

Appendix D
Procedures for Obtaining Milk and Milk Product Samples from Dispenser Containers for Laboratory Testing

D-1. Location and frequency of sampling

Samples of milk and milk products will be obtained as required by this regulation.

D-2. Selection of sample container

a. Normally, only one bulk dispenser container will be selected to represent the inspection lot. However, more than one primary container may be selected when such action is deemed necessary by the inspector.

b. Each primary container to be used for sampling purposes will be selected representatively to ensure an unbiased sample. Containers selected must be representative of the inspection lot.

c. The contractor or a representative should be present when the primary container is selected and during the sampling procedure. However, if the contractor or a representative is not present, sampling may not be performed. An appropriate remark will be entered in the QHR.

D-3. Agitation of product in primary container

Immediately, prior to removing the dispenser tube from its secured position, the contents of the primary container will be thoroughly agitated. Two recommended agitation techniques are as follows:

a. The inspector should invert the container and return it to an upright position a minimum of five times. Two individuals, one on each side of the container, may be required. This is especially valid when the quantity of product per container exceeds 5 gallons.

b. The inspector should place the primary container on the floor, grasp the handle, and forcibly rock the container in a 90 degree arc five times.

D-4. Quantity of product required for laboratory testing

a. A minimum of one-half pint (8 ounces) of the product will be obtained for routine laboratory testing and examination purposes, unless a larger quantity is required by the laboratory.

b. When special testing and examination procedures are necessary, a minimum of 1 quart of the product will be obtained. Coordination with the laboratory must be accomplished prior to forwarding samples requiring special analysis.

c. When laboratory samples are extracted from more than one primary container, the portion removed from each container will comprise a separate test sample. Never mix the product obtained from separate containers.

D-5. Procedures for extracting samples

a. Method I. The inspector should—

(1) Thoroughly agitate the contents of the primary container. Then, place the container on a table located in a clean area protected from contamination.

(2) Release the free end of the dispenser tube from its secured position and remove any protective covering. Position the tube to permit free flow of contents.

(3) Clamp the dispenser tube with a compression type clamp or forceps approximately 4 inches from the free tip of the dispenser tube.

(4) Clean the distal for 3 inches from the free end of the dispenser tube thoroughly. A sterile swab saturated with 70 percent isoprophyl alcohol will be used for cleaning the tube.

(5) Prepare the knife, razor blade, or other cutting device to be used for severing the dispenser tube by alcohol-flaming the instrument or by applying an equally acceptable germicidal treatment.

(6) Sever the dispenser tube in the alcohol cleansed area approximately 1 inch from the free end using a technique that precludes contamination of the dispenser tube by the fingers. The use of a second pair of hemostatic forceps and cutting between the two forceps will eliminate unnecessary movement of the tubing.

(7) Extract a minimum of 1 pint of the product through the dispenser tube prior to collecting the sample to be forwarded for laboratory testing. This procedure is necessary to ensure that the sample is obtained from the agitated contents of the container. Also, this initially extracted quantity of the product may be useful for temperature determinations.

(8) Aseptically remove the lid of a sterile sample bottle which has a minimum capacity of 8 ounces. If the inner surfaces of either the lid or the bottle becomes contaminated, a second sample bottle must be used and the first bottle discarded or used as a pilot for temperature determination on receipt at the laboratory.

(9) Immediately fill the sample bottle to near capacity by releasing the clamp or forceps and allowing milk to flow through the dispenser tube into the bottle.

(10) Carefully replace the sample bottle lid in a manner which precludes possible contamination. After the lid has been securely replaced, seal the sample bottle to eliminate the possibility of the lid being loosened during transit as a result of vibration. This is done by applying masking tape around the juncture of the bottle and lid.

(11) Reseal the dispenser tube by folding the tube approximately 2 inches from the cut end; then, apply a piece of adhesive tape or other suitable material around the folded portion in a manner that will prevent leakage. The dispenser tube should be replaced in its secured position to safeguard the product against contamination until the bulk container is used.

(12) Tag or otherwise identify the bulk container to

indicate that a portion of the contents have been extracted for test purposes and that the contents should be used as soon as possible.

b. Method II. The inspector should—

(1) Thoroughly agitate the contents of the primary container and then place the container in a dispenser cabinet.

(2) Release the free end of the dispenser tube from its secure position and remove any protective covering.

(3) Insert the dispenser tube through the dispenser valve in the usual manner, and then proceed as directed in a(3) through (10) above.

(4) Not reseal the dispenser tube since the bulk container is in position for immediate use.

c. Aseptic techinques. Aseptic techniques must be utilized during the entire sample collection procedure, regardless of which method is implemented. This will preclude the possibility of contamination of either the product or sample bottle.

D-6. Sample identification and shipment

a. Introduction. The results of laboratory analysis can be interpreted to be representative of a given fresh dairy product only to the degree of the care exercised in collecting, packaging, and transmitting the sample. Samples must be—

(1) Submitted by the most expeditious means available.

(2) Properly identified.

(3) Packaged and shipped to prevent contamination and any physical or chemical alteration of the product that would affect the results of tests required.

b. Identification of samples. Each sample must be identified by attaching a tag or label to the sample which provides—

(1) Product nomenclature.

(2) Sample number.

(3) Contractor.

(4) Code.

(5) Date and hour of sampling.

(6) Contract number.

c. Shipment of samples. Samples must be packaged in an insulated container with a sufficient quantity of wet ice to maintain the product temperature between 32 to 40 °F (0-4 °C) until receipt at the laboratory. DO NOT FREEZE the samples. Direct coordination between the medical laboratories and the submitting units is authorized to ensure proper handling and receipt of samples. An additional 8 ounces of the product sample for laboratory arrival temperature determination must be included in the shipping container with all fresh dairy products requiring bacteriological analysis. This pilot must be clearly labeled to avoid mistaking it for a sample for analysis. DD Form 1222 will be used to submit samples. Sample containers should be sealed with pressure sensitive tape. Also, all individual sample containers should be placed in disposable polyethylene bags to—

(1) Reduce the possibility of contamination in case of leakage.

(2) Prevent contamination from melting ice.

D-7. Inspection equipment

Recommended inspection equipment is shown in table D-1.

Table D-1
Inspection equipment

Nomenclature	National stock no. (NSN)
Isoprophyl alcohol, National Formulary, quart	6500-00-261-7256
Ball, absorbent, nonsterile, cotton, 2-inch diameter, 2000's	6510-00-201-4150
Pad, isoprophyl alcohol impregnated, sterile, individually sealed in foil-plastic, 1 1/2 by 2 inches, 100's	6510-00-786-3736
Applicator, disposable, sterile wood, cotton tipped end, 100's	6515-00-303-8250
Forceps, curbed, Mayo-Carmait, 8-inch	6515-00-334-4100
Handle, surgical knife, detachable blade, No. 3	6515-00-344-7800
Blade, surgical knife, detachable, No. 12, 6's	6515-00-660-0009
Bottle, screw cap, prescription glass, clear, 8-ounce (oz)	6530-00-406-0210
Bottle, screw cap, prescription, glass, clear, 32-oz.	6530-00-111-6360
Beaker, laboratory, borosilicate glass, 250-milliliter(ml)	6640-00-942-4393
Bottle, screw cap, borosilicate glass, narrow mouth, square, 250-ml	6640-00-405-6500
Bottle, screw cap, wide mouth, round, 130-ml	6640-00-408-9185
Bottle, screw cap, wide mouth, round, 210-ml	6640-00-408-9195
Clamp, rubber tubing, regulating, screw-compression style, screw adjustment	6640-00-418-0680
Burner, alcohol, dental, 3-oz capacity	6640-00-537-5010

Table D-1
Inspection equipment—Continued

Nomenclature	National stock no. (NSN)
Tube, biological culture sampling, plastic with two cotton tipped wood applicators, 100's	6440-00-729-6484
Beaker, laboratory, with spout, Griffin low form, polypropylene, 250-ml	6640-00-982-1291
Scale, dial and beam indicating, bench, circular dial, avoirdupois, 0-75 pounds (For USAF users USAF Table of Allowances 904 is applicable, authorizing: Scale, Hand Carry Portable with full capacity beams, carrying handle and lever lock, Manufacturer Code 60722, NSN 6670-00-129-9877)	6670-00-164-0552
Thermometer, self-indicating, bimetallic, dial, 5 1/2 inches long	6685-00-444-6500
Bag, food sample, polyethylene, disposable, 18-fluid ounce capacity, 500's	6695-00-118-2918
Methanol, American Chemical Society, pint	6810-00-753-4783
Tape, pressure sensitive, adhesive, flat, straight line, masking, type II, 1-inch	7510-00-283-0612
Box, pathological, specimen shipping, insulated plastic, 2 cubic feet, 20 inches long, 20 inches wide, 17 inches high	8115-00-226-1199
Box, plastic, insulated, meat and dairy products laboratory sample, 11 inches long, 9 inches wide, 11 inches high	8115-00-682-6525
Scale test weights 5 pounds 10 pounds 25 pounds 50 pounds	Local purchase

Appendix E
Instructions for Completing DD Form 1222

E-1. Introduction

When submitting samples for Government testing, each sample or group of samples, must be accompanied by a DD Form 1222 with section A completed. Forms must be accurately prepared with proper identification of samples. The laboratory will complete section B of the DD Form 1222 with test results and forward the original and one copy to the origin inspector and one copy to the destination inspector. (*Exception:* When sampling is at the origin, the original and two copies will be sent to the origin inspector.) On receipt of test results, the origin inspector after annotating pertinent data on the QHR (DD Form 2385), will file the original in the contractor's (producer's) quality history file. Additional copies may be used as enclosures to letters and reports as required.

E-2. Completion of DD Form 1222

Complete the form as shown in table E-1.

Table E-1
Instructions for completing DD Form 1222

Section A

Blocks	Instructions
1	Name and address of laboratory to which sample is submitted.
2	Enter the name and address of the inspection office submitting sample(s), and indicate if it is at the origin or destination. Also enter the name and title of the individual submitting samples and the AUTOVON or commercial telephone number with area code.
3	Enter the name and address of the prime contractor and all known contract numbers pertaining to the products being tested. Include DLA, local, exchange and/or other contract numbers as applicable.
4	Enter the name and address of the producing plant. State "Same" when this information is identical to information recorded in block 3.
5	Enter "Fresh Dairy Products," "Cultured Dairy Products," or "Frozen Desserts" as applicable.
6	Enter "See block 16" (when more than one sample is being submitted).
7	Enter "See block 16" (when more than one sample is being submitted).

Table E-1
Instructions for completing DD Form 1222—Continued

8	Enter the reason for submitting the sample, such as, "GT" (Government (testing), "RT" (reinstatement testing), "CT" (chemical testing), or "ST" (special testing).
9	Enter the *time* and *date* the sample is actually shipped to laboratory.
10	Enter "See block 16" (when more than one sample is being submitted).
10a	Enter "See block 16" (when more than one sample is being submitted).
11	Enter "Unknown" unless the sample represents a known specific lot quantity. Use block 16 for additional data, as required.
12	Enter the number and date of this regulation.
13	Not applicable.
14	Enter the shipment method (such as air mail, hand-capped air express).
15	Enter the *time* and date the samples were obtained. Enter the signature block of the veterinary/medical officer-in-charge.
16	For all samples submitted, enter the sample number and product name, and identify (type, grade, class) the unit, code date, and tests desired. When submitting frozen desserts, the flavor will be entered. When special testing is requested, the authority and reason will be stated. When submitting fresh and cultured dairy products, enter "pilot included for temperature." (A pilot is *not* a sample.) The minimum size pilot will be a one-half pint container. A pilot is not required for frozen products. No more than six samples will be listed on one DD Form 1222. When a security seal is used for shipment through the mail, the seal number must be entered.
17	Enter the inspection responsibility codes of units requiring copies of test results. (See HQDA Ltr 40-CY-XX.) (The inspection responsibility code for the origin inspector should be included. When chemical testing is requested, enter the address of the purchasing activity (CQAE for DPSC) responsible for maintaining quality history records for chemical nonconformances.)

Section B

This section is completed by the laboratory performing the tests. Test results will be entered in vertical columns to the right of the laboratory sample numbers. For each item tested, the laboratory will report test results using the same sample numbers as used in section A. (See fig E-1 for an example of a completed form.)

REQUEST FOR AND RESULTS OF TESTS

PAGE NO 1 | NO OF PAGES 1

SECTION A - REQUEST FOR TEST

1 TO: *(Include ZIP Code)*
Chief
Veterinary Laboratory Services
Dept of Path & Area Lab Svcs
Brooke Army Medical Center (BAMC)
Fort Sam Houston, TX 78234-6200

2 FROM: *(Include ZIP Code)*
USAF Rgn Hosp, Sheppard
Sheppard AFB, TX 76311
Destination Inspector
SGT William Brook
AUTOVON: 736-2260/2164

3 PRIME CONTRACTOR AND ADDRESS *(Include ZIP Code)*
Charm Dairy Company
Oklahoma City, OK 73108-0000
CONTRACT NUMBER DLA 13H-8X-D-M126

4 MANUFACTURING PLANT NAME AND ADDRESS *(Include ZIP Code)*
Flavor Dairy Company
Dallas, TX 75202-0000
P O NUMBER

5 END ITEM AND/OR PROJECT	6 SAMPLE NUMBER	7 LOT NO	8 REASON FOR SUBMITTAL	9 DATE SUBMITTED
Fresh Dairy Products	See blk 16.	See blk 16.	GT	1100 hrs 5 Oct 8X

10 MATERIAL TO BE TESTED	10a QUANTITY SUBMITTED	11 QUANTITY REPRESENTED	12 SPEC & AMEND AND/OR DRAWING NO & CO FOR SAMPLE & DATE
See block 16	See block 16	Unknown	AR 40-70

13 PURCHASED FROM OR SOURCE	14 SHIPMENT METHOD	15 DATE SAMPLED & SIGNATURE OF SAMPLER
NA	Hand carried	0710 hrs Sgt William Brooks 5 Oct 8X JOHN P. JONES, CPT, OIC

16 REMARKS AND/OR SPECIAL INSTRUCTIONS AND/OR WAIVERS

Sample No	Lot No	Item	Type	Class	Qty Submitted	Test Required
2920-63	Oct 11	Milk, whole, fresh	I	1	½ pint	SPC,COLI,PHOS
2920-64	Oct 13	Lowfat milk	III	5	quart	SPC,COLI,PHOS
2920-65	Nov 1	Cream ½ & ½	II	4	pint	COLI only

Pilot included for temperature determination

17 SEND REPORT OF TEST TO
2920, 1331

SECTION B - RESULTS OF TEST *(Continue on plain white paper if more space is required)*

1 DATE SAMPLE RECEIVED	2 DATE RESULTS REPORTED	3 LAB REPORT NUMBER

4 TEST PERFORMED	RESULTS OF TEST	SAMPLE RESULT	REQUIREMENTS

DATE	TYPED NAME AND TITLE OF PERSON CONDUCTING TEST	SIGNATURE

DD FORM 1 FEB 62 1222 REPLACES DD FORM 1222, 1 JUL 58, WHICH IS OBSOLETE

Figure E-1. Sample completed DD form 1222

Glossary

Section 1
Abbreviations

AAFES ..... Army and Air Force Exchange Service
BPA ..... blanket purchase agreement
C ..... Celsius
COC ..... Certificate of Conformance
Coli ..... coliform
CQAE ..... contract quality assurance element
CT ..... chemical testing
DA ..... Department of the Army
DAF ..... Department of the Air Force
DCVS ..... deputy commander for veterinary services
DLA ..... Defense Logistics Agency
DN ..... Department of the Navy
DOD ..... Department of Defense
DPSC ..... Defense Personnel Support Center
F ..... Fahrenheit
FAR ..... Federal Acquisition Regulation
FDA ..... Food and Drug Administration
GT ..... Government testing
HQDA ..... Headquarters, Department of the Army
HSC ..... U.S. Army Health Services Command
IMSL ..... Interstate Milk Shippers List
MACOM ..... major Army command
MAJCOM ..... major command (Air Force)
MEDCEN ..... medical center
MEDDAC ..... Medical Department activity
MIL-STD ..... Military Standard
ml ..... milliliter
NAF ..... nonappropriated fund(s)
NSN ..... national stock number
OIC ..... officer-in-charge
oz ..... ounce
Phos ..... phosphorus
PMO ..... Pasteurized Milk Ordinance
QA ..... quality assurance
QC ..... quality control
QHR ..... quality history record
RT ..... reinstatement testing
SPC ..... standard plate count
ST ..... special testing
TDS ..... technical data sheet
USPHS ..... United States Public Health Service

Section II
Terms

Adulterated
Any product covered by this regulation if one or more of the conditions exist as described in 21 USC 402 as amended. For purpose of this regulation, an adulterated product will be deemed to be unwholesome.

Characteristic
Any requirement specified or referenced in this regulation or the adulterated food, which may be evaluated by test or examination.

Coliform bacteria
Bacteria that are short rods consisting of all aerobic and facultative anaerobic, gram negative, nonspore-forming bacteria which ferment lactose with gas formation. The intestinal tract of an animal is a major source of these bacteria.

Coliform count
A test that determines the approximate number of coliform in a food product. In proportion to the numbers present, existence of any coliform bacteria in dairy products is suggestive of unsanitary conditions or practices during production/processing, or storage.

Destination inspector
The military food inspection activity (Army or Air Force) responsible for performing inspection of foods at the point of acceptance by the Government.

Directory
The Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement published by U.S. Army Health Services Command and included annexes.

Examination for wholesomeness characteristics
Laboratory testing and physical determinations including temperature and age of the product, sensory examination, and integrity and cleanliness of containers.

Fresh and cultured dairy products
Milk and milk products as defined in the USPHS Grade A Pasteurized Milk Ordinance, as amended. This includes cottage cheese, filled and imitation milk products, yogurt mix, and aseptically processed and packaged milk.

Frozen desserts
Products that include ice cream, mellorine, sherbert, ice milk, water ice, ice cream mix, ice milk mix, milk shake mix, and other similiar frozen desserts, including frozen novelties.

Imminent health hazard
A product or practice that creates or appears to create a significant threat of danger to health that must be corrected immediately.

Interstate Milk Shippers List
The listing of "Sanitary Compliance and Enforcement Ratings of Interstate Milk Shippers" published by the US Food and Drug Administration.

Mellorine
A frozen, pasteurized product, which, except for the fat content is similar in composition to ice cream or milk. The fat used is a mixture of vegetable fats. Imitation ice cream is an equivalent term.

Origin inspector
The veterinary food inspection activity having responsibility for the geographical area in which the contractor's production facility is located, as published in HQDA Ltr 40-CY-XX.

Pasteurized Milk Ordinance
The Grade "A" Pasteurized Milk Ordinance, US Public Health Services Publication No. 229, as amended.

Quality control program
In a wholesomeness assurance program the total program exercised by a contractor over the wholesomeness assurance of requirements. The QC program includes an inspection/control system that ensures the wholesomeness of raw materials, components, ingredients, and the finished product. It also ensures that the product is prepared, processed, manufactured, packed, stored, shipped, and received under sanitary conditions.

Sanitarily approved food establishments
Food establishments approved for Armed Forces Procurement as prescribed by AR 40-657/NAVSUPINST 4355.4/AFR 161-32/MCO P10110.31. Approved source is an equivalent term.

Standard plate count
Method for measuring viable bacterial populations in most food products. It is the method specified in the PMO to examine raw and pasteurized milk and milk products.

Test for wholesomeness characteristics
Refers to standard plate count, coliform count, combined yeast and mold count, phosphatase, antibiotics, pesticides, mycotoxins, bacterial inhibitors, other miscellaneous adulterants (including added water), and such other tests as may be specified in the PMO or other contractural documents.

Three-out-of-five concept (3-out-of-5)
An evaluation process based on sequential microbiological test results whereby a type of product is monitored for conformance to wholesomeness requirements and evaluated for enforcement actions. Only microbiological tests (coliform, standard plate count, yeast, and mold) are included in the concept. The steps of 1-out-of-4, 2-out-of-4, and 3-out-of-5 refer to the number of nonconformances in a series of test results, as applied to each individual characteristic tested for wholesomeness evaluation.

Type of product
A specific product processed in one plant, irrespective of the number of contracts or delivery points involved, and regardless of the type or size of package.

(1) For milk and milk products, each item defined in the PMO and cottage cheese constitutes a type of product.

(2) For frozen dessert products, a "type of product" may include several items differing in flavor, class, and grade. The large variety of frozen dessert items have been grouped into nine types of products for sampling purposes as follows:

(*a*) Vanilla ice cream.
(*b*) Chocolate ice cream.
(*c*) Fruit and bulky flavor ice cream.
(*d*) Nut flavor ice cream.
(*e*) Mellorine.
(*f*) Ice milk.
(*g*) Sherbet.
(*h*) Water ice.
(*i*) Novelties.
(*j*) Dessert mixes, vanilla flavor.
(*k*) Dessert mixes, other flavors.

Veterinary/medical personnel
A term that refers to one of the following:

a. Army—US Army Veterinary Services personnel.

b. Air Force—US Air Force Environmental Health personnel who conduct food inspections on Air Force bases and in Air Force managed food facilities (sales or preparation).

Weekly sampling procedures
Procedure required to establish a quality history record or when the contractor's quality history for wholesomeness characteristic is determined to be unreliable.

Wholesomeness
Refers to freedom from adulterants or pathogenic or otherwise harmful microorganisms. It is a characteristic possessed by a food product that is conducive to good health and well-being in the consumer.

Wholesomeness assurance procedures
Procedures used by military inspectors to assure wholesomeness of products supplied to the Armed Forces, to include product examinations and tests, plant sanitary inspections, and quality assurance visits, as appropriate.

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QUALITY HISTORY FOR FRESH, CULTURED, OR FROZEN DAIRY AND SALAD-TYPE CONVENIENCE FOOD PRODUCTS

1. INSTALLATION			2. INSPECTOR'S RESPONSIBILITY (X One)	a. ORIGIN b. DESTINATION
3. PRIME CONTRACTOR/VENDOR	4. PRODUCT	5. CONTRACT(S)	6. DESTINATION(S)	7. DURATION OF CONTRACT
		a	a	a
		b	b	b
8. MANUFACTURER	9. APPLICABLE DOCUMENT(S)	c	c	c
		d	d	d
10. MANAGER		e	e	e
a. NAME		f	f	f
b. TELEPHONE NO		g	g	g

11. SAMPLING DATA

a. DATE&TIME SAMPLED	b. PRODUCT CODE	c.	d.	e.	f.	g.	h.	i.	j.	k.	l.

12. REMARKS

Page of pages

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NOTIFICATION OF NONCOMPLIANCE OF FRESH, CULTURED, OR FROZEN DAIRY PRODUCTS

1. DATE OF REPORT	2. REFERENCE NO.

3. TO	4. FROM

5. TYPE OF NOTIFICATION (X one)

- [ ] a. Warning (2 out of 4)
- [ ] b. Recommendation for Suspension/Termination (3 out of 5)

6. TYPE OF NONCONFORMANCE (X one)

- [ ] a. Wholesomeness
- [ ] b. Chemical
- [ ] c. Physical

7. SAMPLE SELECTED AT (X a or b)

- [ ] a. Origin (X (1) or (2))
  - [ ] (1) Prime Contractor's Plant
  - [ ] (2) Subcontractor's Plant
- [ ] b. Destination

8. DOES THIS CONFIRM TELEPHONE REPORT?

- [ ] a. YES (List date and name and title of person to whom report was made)
- [ ] b. NO

9. CONTRACT INFORMATION

a. Contract No.	b. Expiration Date	c. Destination

10. PRIME CONTRACTOR	11. SUBCONTRACTOR
a. NAME	a. NAME
b. ADDRESS (Street, City, State and Zip Code)	b. ADDRESS (Street, City, State and Zip Code)

LABORATORY AND PHYSICAL REQUIREMENTS

12. ITEM DESCRIPTION

13. DATE SAMPLED	14. SAMPLE NUMBER	15. CODE	16. CONTRACT REQUIREMENTS	17. SAMPLE RESULTS	18. ACTION TAKEN	19. DATE ACTION TAKEN
Results of last test examination						
Results of previous test examinations						

20. REMARKS

21. DISTRIBUTION (X as applicable)

- [ ] a. Prime Contractor
- [ ] b. Subcontractor
- [ ] c. HSC
- [ ] d. Origin Inspector
- [ ] e. Destination Inspector
- [ ] f. File
- [ ] g. Other (Specify)

22. REPORTING OFFICIAL

a. TYPED OR PRINTED NAME (Last, First, Middle Initial)	b. SIGNATURE
c. TITLE	

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